



Eggless Tiramisu

Introduction

Tiramisu is a classic Italian dessert that is beloved for its rich flavors and creamy texture.

This eggless tiramisu recipe is a delightful twist on tradition, making it suitable for those who avoid eggs. With layers of coffee-soaked biscuits, whipped cream, and a dusting of cocoa powder, this dessert is both simple to make and incredibly satisfying. Whether you're hosting a gathering or simply treating yourself, this eggless version will impress everyone at the table.

Detailed Ingredients with measures

- 200g of mascarpone cheese
- 200ml of heavy cream
- 150g of powdered sugar
- 1 cup of brewed coffee, cooled
- 1 teaspoon of vanilla extract
- 250g of ladyfinger biscuits
- Cocoa powder for dusting

Prep Time

Prep time for this eggless tiramisu is approximately 20 minutes, allowing you to assemble the dessert quickly and spend more time enjoying it with your loved ones.

Cook Time, Total Time, Yield

Cook Time: 0 minutes (no baking required)

Total Time: 4 hours (includes chilling time)

Yield: Serves 6-8 people



Eggless Tiramisu

Detailed Directions and Instructions

Prepare the Coffee Mixture

In a shallow dish, combine brewed coffee and a splash of coffee liqueur (optional). Stir well and set aside to cool slightly.

Prepare the Tiramisu Base

In a mixing bowl, whisk together the mascarpone cheese, chilled heavy cream, and sugar until the mixture becomes smooth and creamy.

Dip the Biscuits

Quickly dip each side of the biscuits into the coffee mixture, ensuring they are soaked but not overly soggy. Allow any excess coffee to drip off.

Layer the Tiramisu

In your serving dish, lay down a layer of the dipped biscuits. Spread a layer of the mascarpone mixture over the biscuits. Repeat the process until you have used all the biscuits and mascarpone mixture, finishing with a layer of the mascarpone on top.

Chill the Tiramisu

Cover the dish with plastic wrap and refrigerate for at least 6 hours, or preferably overnight, to allow the flavors to meld and the dessert to set.

Serve the Tiramisu

Once chilled, dust the top with cocoa powder and garnish with chocolate shavings or grated chocolate if desired. Cut into squares and serve chilled.

Notes

Serving Suggestions

Serve the tiramisu with extra cocoa powder on the side and consider pairing it with a strong espresso or coffee for an enhanced experience.

Storage Instructions

Store any leftovers in the refrigerator for up to 3 days. Cover the dish to prevent it from absorbing other odors.

Variations

Feel free to experiment with different flavors such as chocolate or caramel, or add a layer of fruit for a twist.

Ingredient Quality

Using high-quality mascarpone cheese and freshly brewed coffee will significantly enhance the flavor of your tiramisu.



www.savorydiscovery.com

Eggless Tiramisu

Cook techniques

Click next page below